

fedeli

Catering Menu

Please talk to us about any allergies

****All food is prepared in a kitchen that contains the follow allergens ****

Gluten, honey, fish, shellfish, eggs, dairy, nuts, sesame seeds, lupin and soy

Packed Lunches

Packed in paper bags, napkin included / Gluten free ingredients and vegan options available / We require 24 hour notice

Breakfast

Buckwheat granola with yoghurt and fresh seasonal fruits.....	\$18
Spiced vegan chia pudding with roasted apple, walnuts and cinnamon	\$18
Bacon and egg butty with relish	\$13
Cheese or date scones with butter	\$6.80

Lunch

Option 1	
Turkish roll and a sweet treat	\$15.50
Option 2	
Turkish roll, quiche Lorraine, sweet treat and a piece of seasonal fruit	\$29.50
Option 3	
Turkish roll, small salad, piece of fruit, sweet treat.....	\$29.50
Option 4	
Turkish roll, quiche Lorraine, small salad, piece of fruit, sweet treat	\$39.50

Corporate lunch

Served on platters / Platters require a \$30 deposit / Price indicated is per person / We require 24 hour notice

Morning tea

Selection of cheese, date scones and gluten free savoury muffins with butter	\$6.80
Selection of Fedeli favourite sweet treats	\$7
Selection of house made savouries	\$7

Lunch option

Selection of club sandwiches and sweet treats	\$10
Selection of club sandwiches, mini house made savouries and sweet treats	\$17
Fedeli famous Turkish rolls with a sweet treat	\$15.50

fedeli

Platters

Platters serve 8-10 people / All platters are served chilled / We require \$30 deposit for platters and bowls /
We require 48 hours notice

Seasonal fruit platter	\$150
Large vegetarian quiche or quiche Lorraine with side green salad	\$180 (\$120 without side salad)
Cheese platter with selection New Zealand cheese, fruit paste, crackers and dried fruit	\$200
Mezze platter with feta, roasted peppers, grilled marinated courgettes, hummus, olives, sundried tomatoes, and flatbread (Vegan option; falafel instead of feta)	\$180
Mixed platter with a selection of meats, cheeses, hummus, grilled courgettes, olives, and breads	\$200
Roast beef fillet served on top of a kale, beetroot and caramelised onion salad with horse radish dressing	\$250
Baked free-range chicken with Moroccan flavours, bulgur wheat tabbouleh, roasted almonds, and yoghurt dressing .	\$200
Baked salmon with quinoa, shaved fennel, lemon, dill and pickled onions	\$250
Baked free range ham (half) with a brandy mustard glaze	\$250
- make your own sandwich option with baps, mustard, mayo, cornichons and cheddar.....	\$8 per person

Salads

We offer a wide variety of salads. All our salads are seasonally inspired so please inquire on availability.
Listed below are our most popular salads.

Our salads are designed to feed 8 people as a side / \$65 per bowl / We require a \$30 deposit for our bowls if needed /
We require 48 hours notice

- Orzo salad with a basil and cashew pesto, tomato and parmesan
- Roasted beetroot, pear, goat cheese and rocket with caramelized walnuts
- Soba noodle salad with edamame and seaweed
- Quinoa, pea, feta and mint
- Asian slaw with carrot, coriander, sesame and peanuts
- Roasted carrots, orange and dukkah salad with mint
- Roasted apple, shaved fennel, quinoa and walnut salad
- Roasted root vegetables with sherry vinaigrette and basil and walnuts
- Green bean, tomato, mung bean and satay dressing

fedeli

- Charred broccoli, red rice salad with pickled onion, hazelnuts and chilli
 - Roasted potato, gherkin and egg salad with summer herbs and mustard vinaigrette
 - Asparagus, roasted potatoes, egg and parmesan salad with mayonnaise
 - Mexican quinoa salad with black bean, corn and chipotle dressing
 - Roasted sweet potato, avocado and chipotle mayo
 - Kumara, pesto, tomato, and parmesan
 - All the greens with lemon mustard dressing
 - Charred broccoli with, spring onions almonds and tahini dressing
 - Seasonal leaves with pear, caramelised walnuts and blue cheese
 - Roasted brussels sprouts with parmesan, chilli and lemon
 - Curry roasted cauliflower, cashew, cranberries, and parsley
 - Cucumber, avocado, orange and mint salad with mustard dressing
 - Raw carrot, beetroot and apple salad with toasted seeds and pomegranate dressing.
 - Grilled courgettes, red onion, capsicum and tomato salad with balsamic and basil
 - Grilled aubergine with pomegranate dressing, cherry tomato, almonds, and herbs
 - Roasted pumpkin with spinach, feta and spring onions
 - Grilled peach, quinoa, rocket and hazelnuts with blue cheese
 - Sushi brown rice with edamame, green beans, red onion and capsicum
 - Roasted aubergine, with miso dressing, edamame, pickled carrots and mung beans
 - Spring strawberries, bulgar, rocket, hazelnut, and goat cheese
- Chickpea, smoked paprika, roasted carrots, spinach and roasted red onion with lemon and parsley

Desserts

Price is for whole cakes, each cake served 10-12 people / We require 48 hour notice

Carrot cake with cream cheese icing.....	\$120
Chocolate espresso and hazelnut gateaux - vegan	\$120
Baked cheese cake with raspberries.....	\$150